



**DINE** OUT  
**BOSTON**  
SINCE 2001

**FEBRUARY 23 – MARCH 15, 2025**

### *Featured Wines*

**BODEGAS NEKEAS VEGA  
SINDOA CHARDONNAY**

*Navarra, Spain 2023*

\$13 6oz | \$18 9oz

refreshingly crisp and citrusy, Bodegas Nekeas is rooted in centuries-old winemaking traditions and family heritage

**VINS EL CEP KILA  
CAVA BRUT ORGANIC**

*Penedès, Spain NV*

\$13 6oz | \$18 9oz

citrus, brioche, and floral notes, this sparkling wine comes from the winery that pioneered organic cava production

## **DINNER: \$46 PRIX FIXE**

*(beverage, tax, and gratuity not included)*

### **Starter**

*choose one:*

**CUP OF CLAM CHOWDER**

our award-winning recipe

**HOUSE SALAD**

local organic leaf lettuce, tomato, roasted corn, hard boiled egg, red onion, croutons, apple Dijon vinaigrette

**CHICKEN WINGS**

kung pao sauce (contains peanut oil)

**POPCORN SHRIMP**

chili lime aioli

### **Main**

*choose one:*

**STRIPED BASS GRILLED**

roasted butternut squash, roasted mushrooms

**FISH & CHIPS**

traditional New England style or Cajun, served with french fries and coleslaw

**SHRIMP SCAMPI**

linguini, tomato, sofrito, white wine, garlic butter

**NORI CHILI CRUSTED SALMON\***

szechuan green beans with peanuts, jasmine rice, sticky soy sauce

**SIRLOIN TIPS\* GRILLED**

herbed rice pilaf, steamed broccoli

### **Dessert**

*choose one:*

**BOSTON CREAM PIE**

vanilla cream layered cake, chocolate ganache, toffee almond crunch

**NEW YORK CHEESECAKE**

graham cracker crust, seasonal topping

*Before placing your order, please inform your server if a person in your party has a food allergy. \*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*